



Prep Time: 5 min.



Cook Time: 5-8 min.

## Alaska Tim's Fish Tacos

- Halibut, True Cod, Ling Cod, or Salmon (1 pound)
- 2 tbsp. Butter or Olive Oil
- Tim's Citrus Pepper
- Corn or Flour Tortillas

**Add a little shredded cabbage for crunch**

### Sauce

- 4-5 dashes Tapatio
- 3 tbsp. Mayonnaise

### Garnishing

- Cilantro
- Avocado,
- Lime
- ½ Tomato

**FISH RECIPE:** After thawing and rinsing your fish fillets, remove the skin and cube into quarter sized pieces. Pat dry with a paper towel and season with Tim's Citrus Pepper. Sauté your fish in butter or olive oil over medium heat until fully cooked. Set aside.

**SAUCE RECIPE:** Make sauce by mixing mayo and Tapatio together in a small bowl.

**\*\*Add more Tapatio if you like it spicy! \*\*** Slice/dice tomato, cilantro, avocado and lime for your garnishing. Warm your tortillas and start building your fish tacos!



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